



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X678

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Hertz-Ral LLC Rally's Hamburgers #318		Telephone Number 812-944-3670		Date of Inspection (mm/dd/yr) 2-3-20	PERMIT # 19-133
Establishment Address (number and street, city, state, zip code) 401 Vincennes St New Albany IN 47150		502-266-5325			
Owner Joe Hertzman		Purpose: <u>1. Routine</u>		Follow-up Yes	Release Date Today
Owner's Address 4218 Shelbyville Rd Louisville Ky 40207		2. Follow-up		Summary of Violations:	
Person in Charge Brian Bratcher		3. Complaint		C 1 NC 4 R X	
Responsible Person's E-mail		4. Pre-Operational		Menu Type (See back of page)	
Certified Food Manager Brian Bratcher 6-12-24		5. Temporary		1 2 3 4 5	
		6. HACCP			
		7. Other (list)			

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

9:30 am

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
187	C		Measured sauce (Mayo) at 60°F on right side prep line.	today
			Measured tartar sauce at 50°F on left prep line. - Items moved to ice & will be discarded at 11am 4 hrs after leaving walk-in.	
297	NC		Observed dropped chicken & crumbs in bottom of warmer beside fryer.	1 day
394	NC		Observed grease build-up in dumpster corral	3 days
422	NC		Observed employee food not clearly separated or marked in walk-in cooler.	today
431	NC		Observed buildup of grease & sesame seeds in grout around tiles in Kitchen.	3 days
			- Cold items should stay on ice in coolers on the prep lines until 41°F can be maintained. -	1 week

Received by (name and title printed):

Brian Bratcher Trainer

Inspected by (name and title printed):

Thomas Snider, EHS

Received by (signature):

Inspected by (signature):

cc:

cc:

cc: